



POLAR UA085 Soft Serve Ice Cream Maker Instruction Manual

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Safety Instructions

The appliance must only be used by trained personnel in accordance with these instructions. Never attempt to use the appliance when any component is faulty or worn.



DANGER OF HIGH VOLTAGE!

Electrical requirements:

Always switch off and disconnect the power supply to the appliance before installation, when not in use, before cleaning and maintenance/service.

Connect the appliance into a suitable power supply with correct voltage and sufficient power capacity. Refer to the rating label on the appliance for voltage and wattage requirements.




This appliance must be earthed.

Failure to comply with these safety instructions will release Polar from any responsibility and the warranty will become null and void.

- Position on a flat, stable surface.
- Install the appliance where it can be overseen by trained personnel.
- **Warning:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- For indoor use only!
- Always carry, store and handle the appliance in a vertical position.
- DO NOT store products on top of the appliance.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions

- IEE Wiring Regulations
- Building Regulations
- DO NOT immerse in water, or use jet/pressure washers to clean the appliance.
- Not suitable for outdoor use.
- Always switch off and disconnect the power supply to the appliance before cleaning.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a POLAR agent or qualified technician.
- DO NOT attempt to modify the appliance in any way.
- NEVER leave the appliance unattended when in use.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories, or your warranty will be invalidated.
- POLAR recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.
- POLAR recommend that this product is connected to a circuit protected by an appropriate RCD (Residual Current Device).

 **Warning: Risk of Fire / flammable materials**

 **Warning:** Keep all ventilation openings clear of obstruction. Unit should not be boxed in without adequate ventilation.

- **Warning:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **Warning:** Do not damage the refrigerant circuit.

Product Description

UA085 – U-Series Compact Soft Serve Ice Cream Machine – 6 Ltr

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your POLAR product.

This appliance is intended for making ice cream from ice cream mix powder or liquidized ice cream mix.

Polar will not accept liability for product damage or personal injury in the event that:

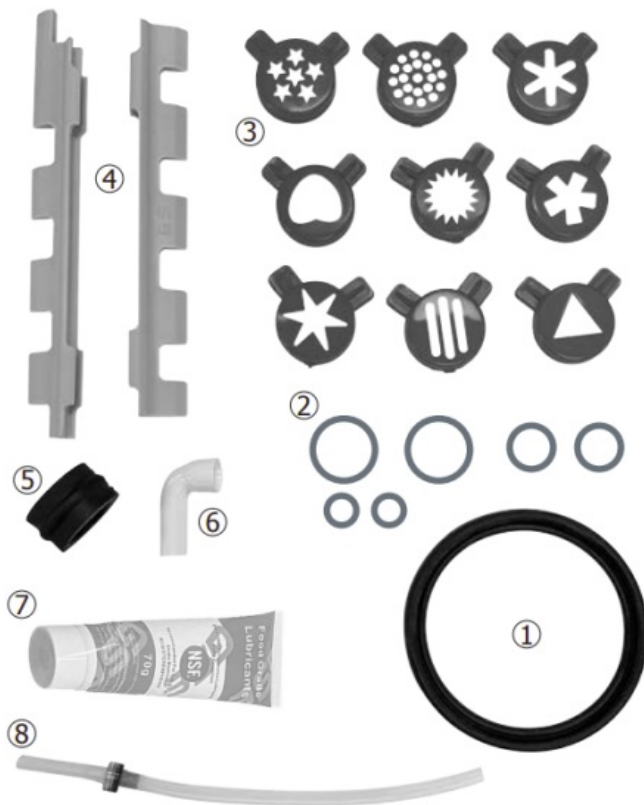
- The instructions in this manual have not been followed correctly.
- Unqualified or unauthorized personnel have adjusted the appliance.
- Non-original spare parts are used.

- The appliance has not been handled, cleaned or maintained correctly.
- The appliance is used by personnel not trained or unfamiliar with the usage of the unit.

Pack Contents

The following is included:

- Polar ice cream maker
- Instruction Manual
- Hopper lid
- Drip tray
- Handle (x1)
- Expanded tube assembly (x1)
- Mixer pad
- **Spare parts:**



1. Spout seal (x1)
2. Ring seals (x6):
 - 2 big ones for valve poles
 - 2 medium ones for the outer tube of the expanded tube
 - 2 small ones for the inner tube of the expanded tube
3. Mounding caps (x9)
4. Plastic blades (x2) for the metal beater
5. Gasket for beater coupler

6. Extension tube for drain outlet
7. Lubricant (for lubrication of the appliance)

8. Hose for the air pump:

Intended to provide air to the mixture and be connected with the flange, it is provided for service and used by service people only

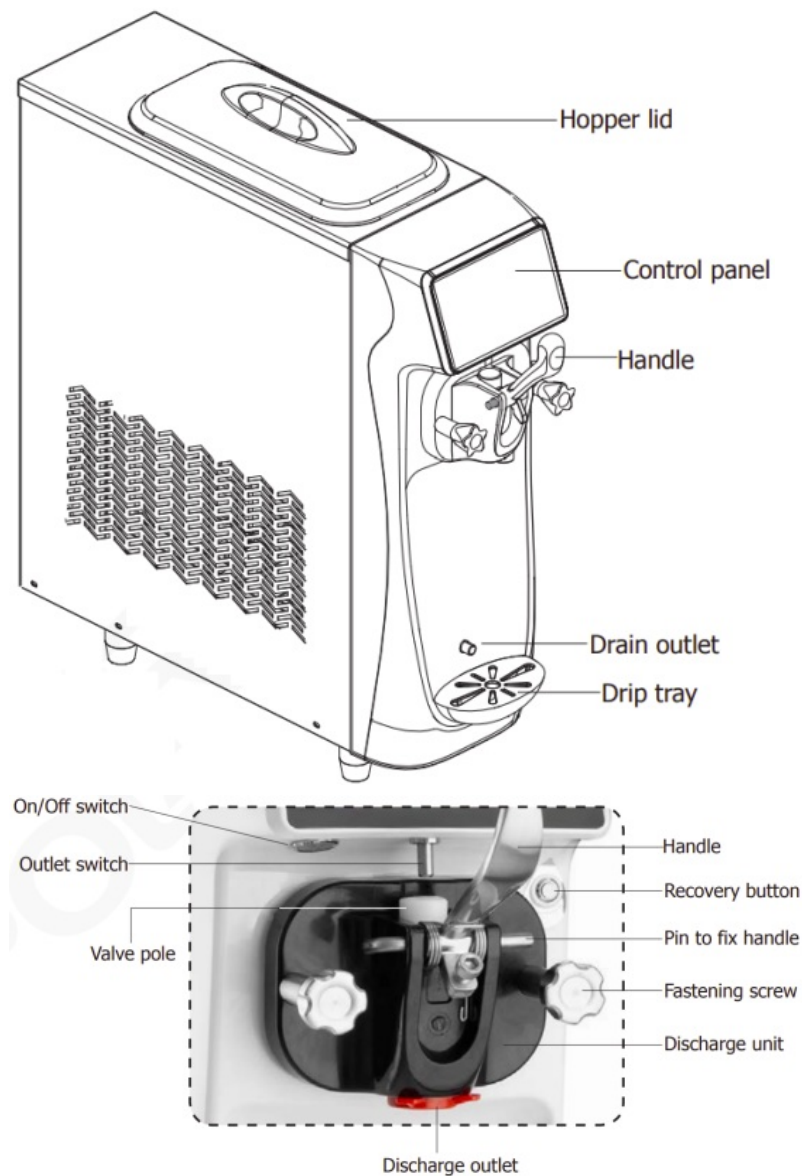
9. Cleaning brushes (x3, not shown)

POLAR prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your POLAR dealer immediately.

Knowing the appliance

Remove the appliance from the packaging. Make sure that all protective plastic film and coatings are thoroughly removed from all surfaces.



Installation

- Before installation, ensure that:
- The appliance is installed indoors.

- The room is adequately lit, well ventilated and hygienic.
- The location of the appliance is flat and solid, and can support its weight.
- Avoid positioning in direct sunlight or damp areas.
- Adequate clearance is kept around the appliance to enable personnel to operate without constraints.
- Keep away from salty environments to reduce risk of corrosion.
- The appliance may only operate in places with an ambient temperature ranging between 10°C and 38°C.

Not for use in vans or trailers, food trucks or similar vehicles.

If the unit has not been stored or moved in an upright position, let it stand upright for approximately 12 hours before operation.

If in doubt allow to stand.

1. To optimize performance and longevity, allow a minimum of 20cm clearance on the top, 2.5cm at the back and left, and 1m at the right.

NEVER LOCATE NEXT TO A HEAT SOURCE.

2. Keep the unit away from splashing water.

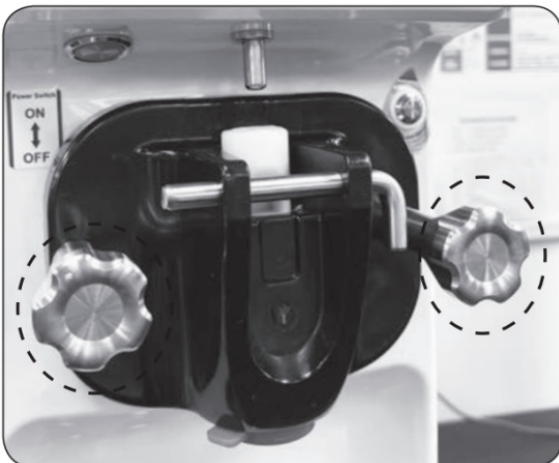
Before first time use

Disassembly for deep cleaning

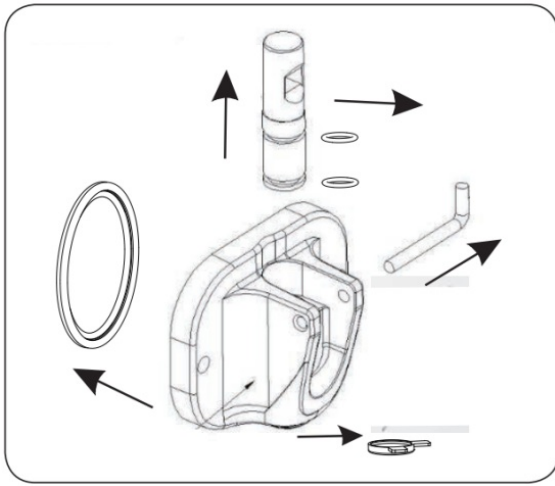
Warning: Switch off and disconnect from the power supply before disassembly, cleaning and maintenance. Thoroughly clean and maintain the appliance regularly to ensure the appliance is free from bacteria.

Before cleaning or maintenance, ensure to wear proper personal protections (gloves, glasses, etc.).

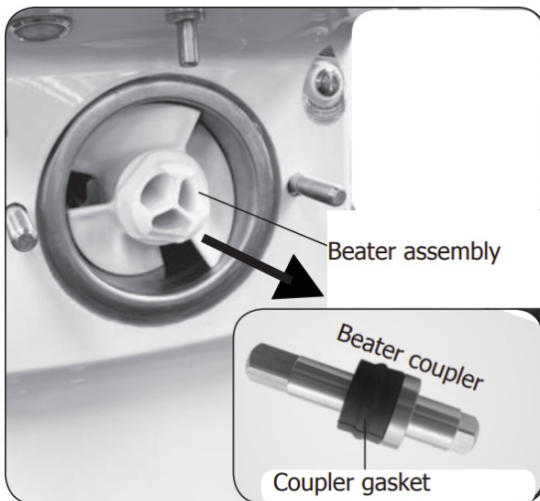
1. Unscrew the fastening screws then remove the discharge unit.



2. Dismantle the discharge unit thoroughly.



3. Remove the beater assembly and beater coupler



4. Clean and sanitize all the removed parts (including the separately provided handle, expanded tube, mixer pad, hopper lid, etc.), following below instructions:

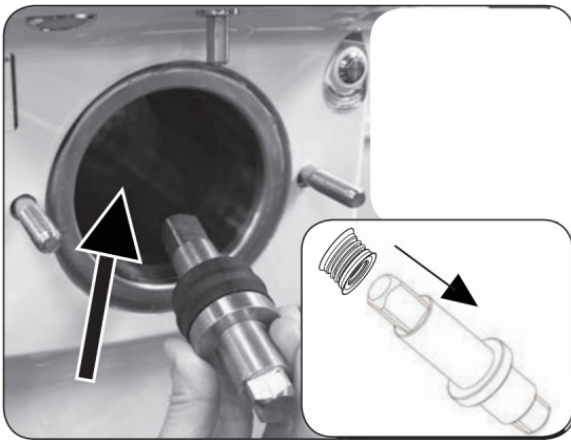
- Clean the parts with a food-grade detergent.
- Rinse the parts thoroughly with clean water.
- Soak the parts into a sanitizer solution for about 20 minutes (never exceeding 30 minutes).
- Wash the parts again with clean water.
- Let all parts dry completely.

Re-assembly

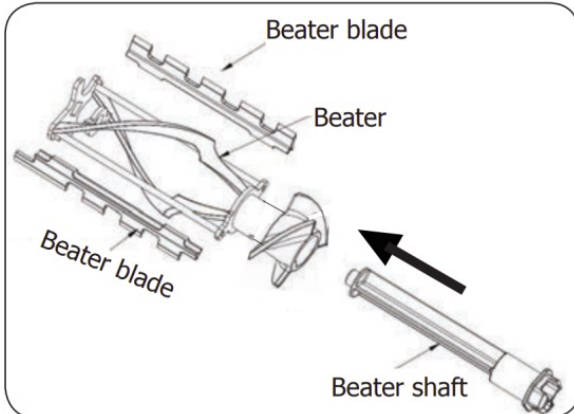
Warning:

- Switch off and disconnect from the power supply before re-assembly.
- All the removed parts must be relocated in place. Some components must be adequately lubricated to ensure they fit well and work efficiently, or deformation or leakage may occur.
- To ensure food hygiene, always clean and sanitize hands thoroughly before operation.

5. Mount the gasket on the coupler then insert the coupler into the appliance. Rotate slowly to secure in place.



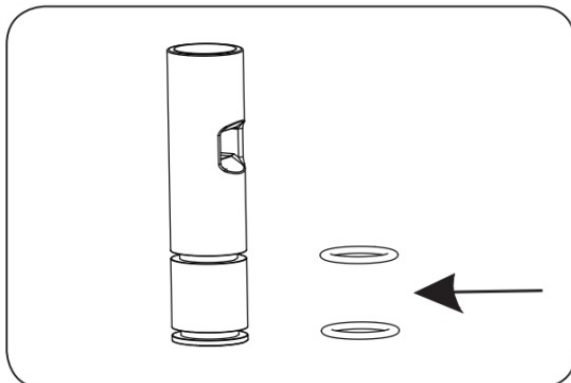
6. Mount the beater blades and beater shaft on the beater.



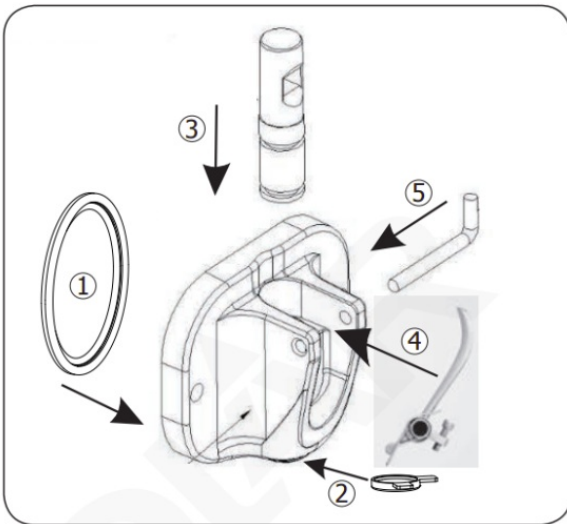
7. Insert the beater assembly into the appliance and rotate slowly to secure in place.



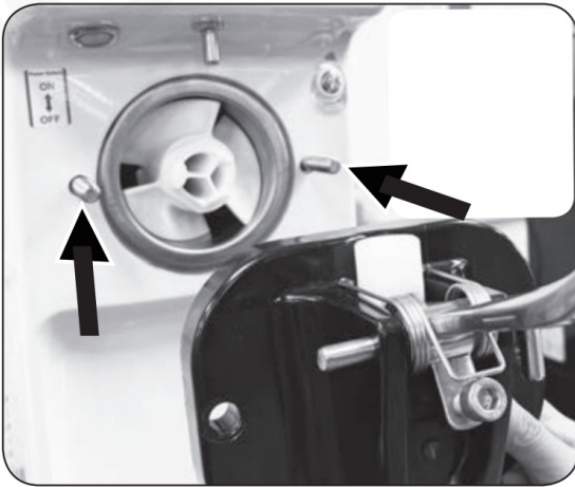
8. Mount the ring seals on the valve pole.



9. Mount the spout seal 1, molding cap 2, valve pole 3, handle 4 and fixing pin on the discharge unit.



10. Mount the discharge unit onto the 2 studs.

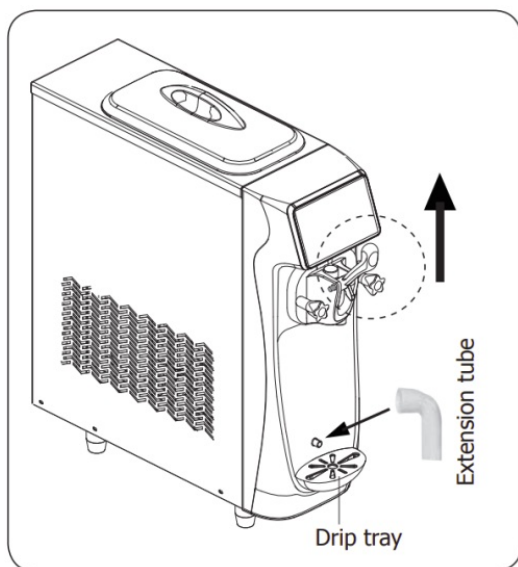


11. Mount the 2 fastening screws.

- **Caution: Always ensure to fix the screws in place, Or leakage may occur.**



12. Lift up the handle to avoid accidental discharge after unit switched on, then locate the drip tray and extension tube.



13. The appliance is now assembled for use.

Operation

Before the first time use, always ensure to:

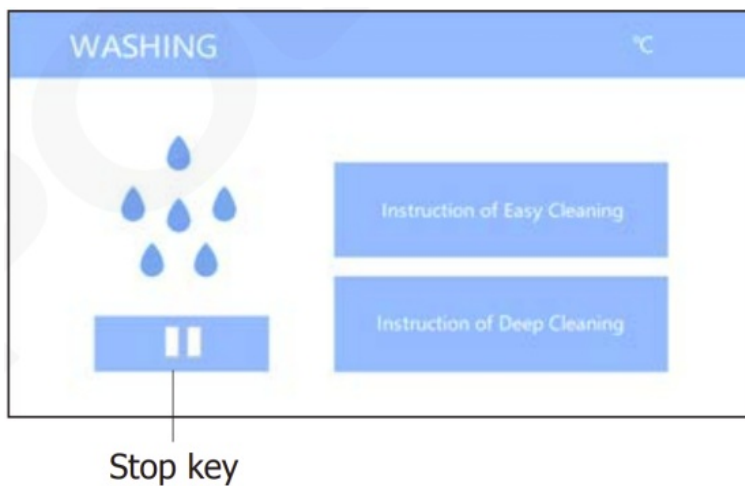
- Let a specialized technician check the appliance functions properly;
- Clean the machine using the easy cleaning function.

Easy cleaning

1. Pour a solution of detergent and warm water into the hopper but do not exceed the Max level marking. Locate the hopper lid.
2. Connect the appliance to a mains power supply and press the On/Off switch to turn on.
3. The control panel lights up then shows the main screen. The appliance is now in Standby.



4. Press 'WASH' to enter the washing screen. The agitating and cleaning system starts to work.



5. After cleaning for about 3-5 minutes, pull down the handle to discharge the solution completely into a container.
Repeat with clean water for 3-4 times to flush the internal system.
6. After easy cleaning, press the Stop key to back to the main screen and enter Standby.

Preparing the ice cream mix

1. Use ice cream mix intended for use in ice cream machines only, either it is powder or concentrate.
2. Mix the powder or Dilute the concentrate with drinking water in a container, always following the manufacturer's instructions. **Or damage to the beaters and gear motors may happen. Damage caused by using incorrect mixture will invalidate the warranty.**
For example, when ice cream powder is used, the recommended ratio is 1kg ice cream powder to 2.5-3 litres drinking water.
3. Let the mix settle down for about 5 minutes.

Filling the ice cream mix

Note:

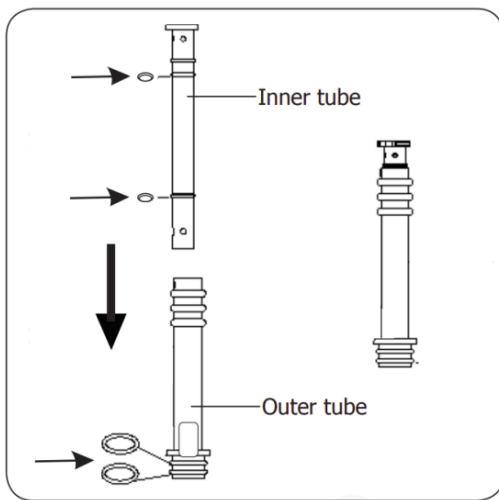
- Before filling, ensure to add water into the hopper to test the sealing to prevent leakage.
 - Before filling, ensure there is no moisture residual inside the cylinder.
1. Pull down the handle to raise the valve pole, then fill in small amount of ice cream mix.
 2. Water will flow out via the discharge outlet.
When seeing the mix is out, raise the handle.
 3. Fill the prepared mix into the hopper, at least covering the hopper bottom.

Warning:

- Do not fill the hopper with hot liquid.

Inserting the expanded tube and mixer pad

1. Use food safe lubricant to fit all the seals into place. Place the inner tube into the outer tube

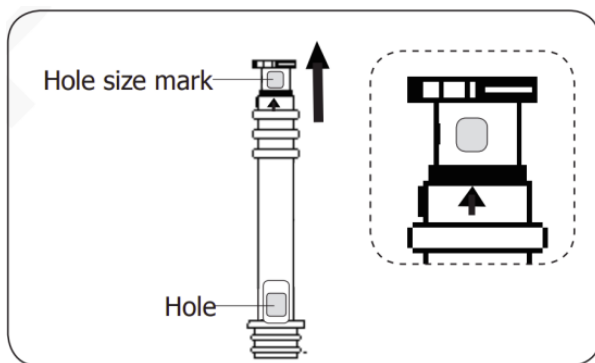


2. **Selecting the feeding hole:** To ensure a stable feeding, the volume into the cylinder can be set by selecting a desired feeding hole.

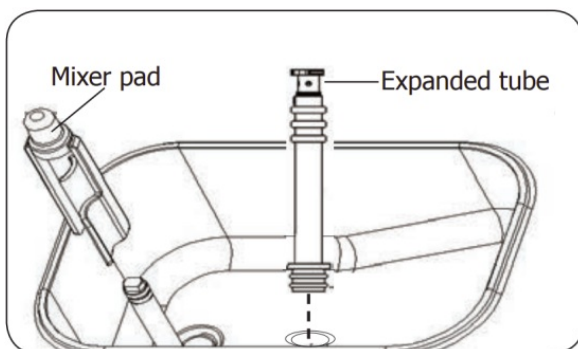
There are 3 holes:

- **Big hole:** Big volume
- **Medium hole:** Medium volume (default setting)
- **Small hole:** Small volume

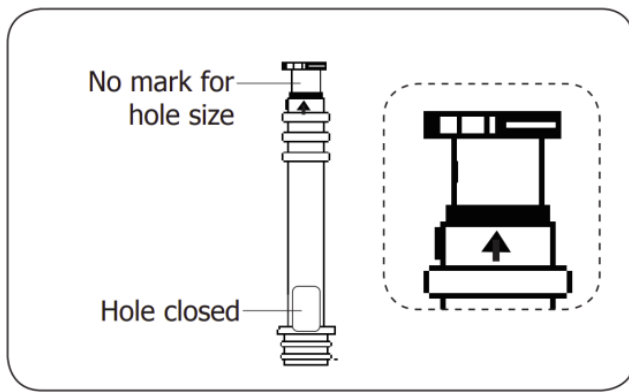
Pull up the inner tube and rotate horizontally to select. The selected hole size can also be identified by the arrowed hole size mark on the top.



3. Insert the expanded tube into the hopper hole.



- **Warning:** After switched on, DO NOT put fingers into the feedstock inlet to avoid possible injury.
- **Note:** When not in use for more than 1.5 hours, ensure to rotate the inner tube to close the expanded tube (as shown below).



Note:

- When the ice cream mix is very thick and condensed, it will flow very slowly thus we do not recommend the use of the expanded tube assembly.

4. Mount the mixer pad onto the shaft.

5. Always ensure the hopper Lid is in place to keep contents hygienic.

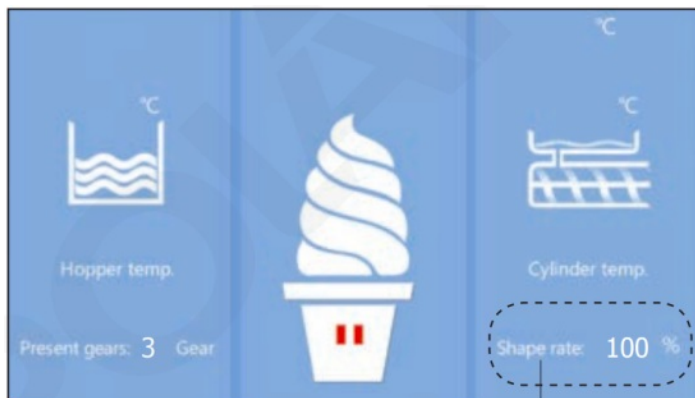
Starting to make ice cream (Freezing mode)

1. While in Standby, press “WASH” again to drop and mix the ingredients for 2-3 minutes.
2. Add more prepared mix into the hopper, at least 2/3 of the full capacity but below the Max level mark.
3. Press “FREEZE” to start ice cream making.

The shape rate will start from 65% and keeps increasing. Discharge about 1/3 of the total mix and put back into the hopper.



4. After about 15 minutes, shape rate ends at 100% and the appliance ends freezing automatically and enters **freezing standby mode**. Ice cream is now ready for serving.



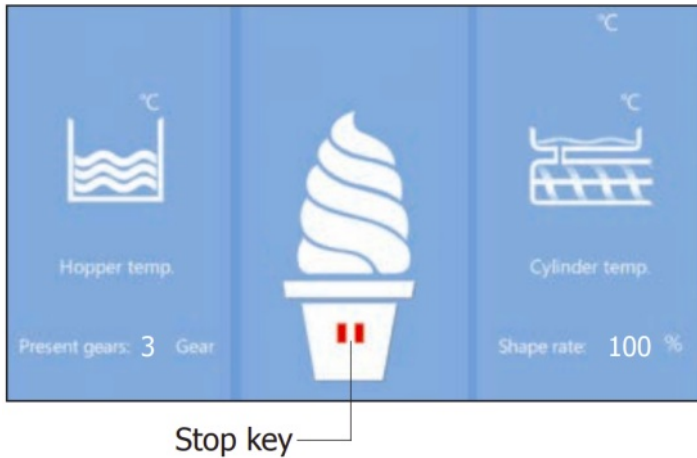
Note: For the first time discharge, the default setting of ice cream hardness is 90%. For consecutive servings,

just discharge according to your preferred hardness.

5. For hygiene reason, discard the first 3-4 servings of ice cream created.

Warning: Never attempt to put back the discharged ice cream into the hopper as it may have been contaminated and endanger the customer's health.

6. If desired to switch to other functions, press the stop key to back to the Standby mode.



To exit freezing standby mode using the recovery button

- When the shape rate reaches 100%, the appliance will end freezing automatically and enter freezing standby mode.
- Freezing standby time can be set from 1 minute to 15 minutes. Factory default setting is 5 minutes. For details, please see section "Setting mode --> Cycle time".
- When the freezing standby time expires, it will start to freeze automatically.
- While in freezing standby, the ice cream may melt a little bit. If desired to make it harder very quickly, just press the recovery button so that the appliance will back to freeze immediately.



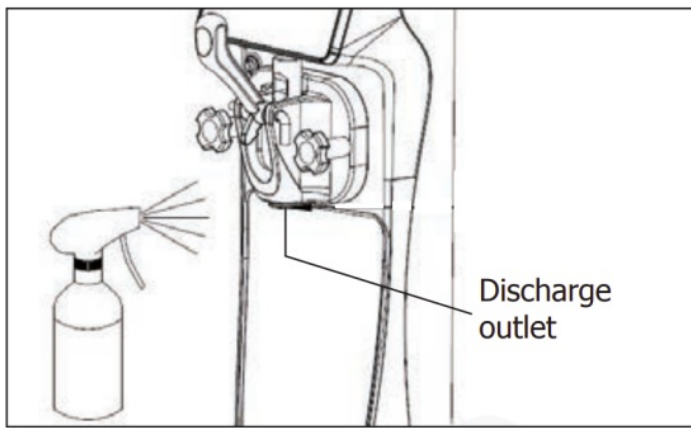
Note: The recovery button is only applicable for freezing mode, including freezing standby mode. It cannot work in other modes like washing, defrosting, fresh keeping and standby mode, etc.

Precaution on using the discharge outlet

Once the ice cream is ready, use the handle to dispense.

If the appliance is not used continuously throughout the day, make sure to:

- Wipe away any ice cream residue that is sticking to the discharge outlet area.
- Spray sanitizer solution around the discharge outlet area (alternatively, wipe with a clean cloth and sanitizer).



Keeping fresh mode

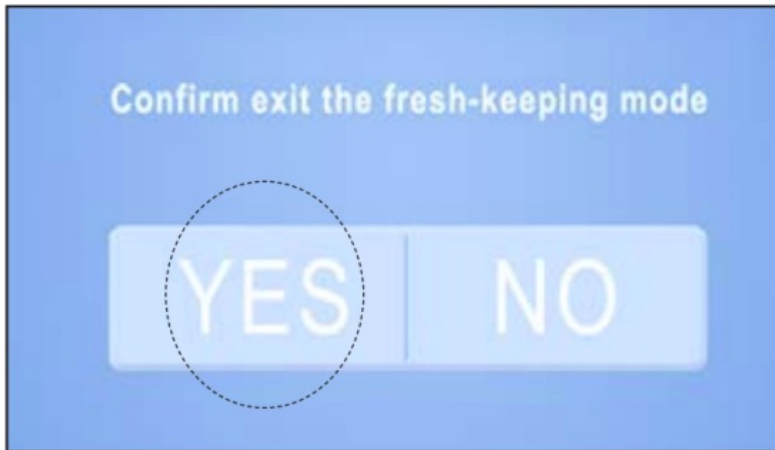
1. While in Standby, press “KEEP FRESH” to enter keeping fresh mode. This mode will last unless the “Stop” key is pressed.



2. If to exit this mode and use other functions, press the “Stop” key



3. The confirmation screen will pop up. Press “YES” to confirm and back to Standby mode.



- Regularly check the temperature of the mix in the hopper, using a standard thermometer, to make sure it is always kept below the storage temperature.
- Do not store ice cream in the appliance overnight.

To change to use new flavours of ice cream mix

1. When to switch to new flavours of ice cream mix, ensure to empty and clean the hopper first.
 - Transfer the remaining mix in the hopper into a suitable container and store in a fridge, selecting correct storage temperature and following the applicable hygiene regulations.
 - Discharge any ice cream residues via the discharge outlet and discard.
 - Carry out the “Easy cleaning” to clean the hopper and flush the internal system.
2. Fill with new flavours of mix and make ice cream as stated in previous sections.

Presentation mode

1. While in Standby, press “PLAY” key to enter presentation mode.



2. Press a desired key to check relative instructions. Press “Back” to exit and back to Standby mode.



Setting mode

1. While in Standby, press “SET” key to enter setting mode.



2. The password input screen will pop up. Input the default password “121015” and press “OK” to confirm.

PASSWORD

(Set by professional staff)

Back

1

2

3

4

5

←

6

7

8

9

0

OK

3. The setting screen (Page 1) will pop up.

→Page 1:

SET

Shift setting

3

+

-

Expanded setting

In

+

-

Cycle time

5

+

-

Hopper temp.

10

+

-

Troubleshooting Checking

Factory reset

Next page

Back

4. Press “Next page” to access Page 2 and “Last page” to back to Page 1.

→ Page 2:

SET

Power consumption/24h

0.0

KWH

Present cone

0

pcs

Total cone

0.000

pcs

Hopper protected temp.

-28

℃

Running current value

0.0

A

Power consumption
KWH

Number of cups reset

Time setting

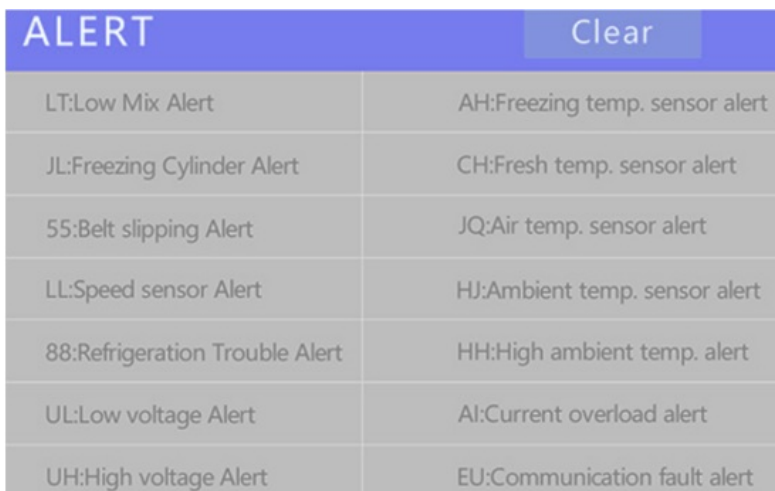

Last page


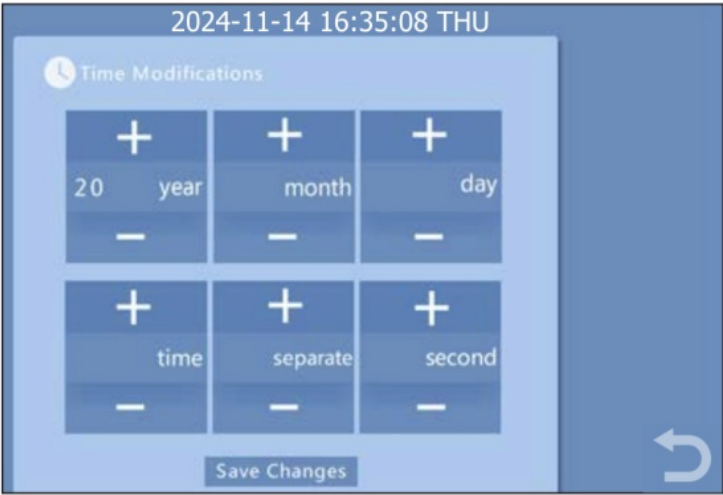
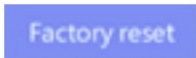
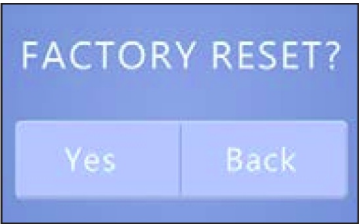
Back

5. Press “+” or “-” to adjust the settings:

Parameter	Range	Default	Remark
Shift setting <div style="background-color: #e0e0e0; padding: 2px 5px; display: inline-block;">Shift setting</div>	1-12	3	Softest to hardest, the higher the setting is, the harder the ice cream will be

Expanded setting Expanded setting	High, In, Low, OFF	In (=Intermediate)	This setting relates to puffing rate, that is, the air content of ice cream created. Puffing rate is very important for the quality and shape of ice cream. The higher the setting is, the more air will be mixed in to create a more creamy state
Cycle time (=Freezing standby time) Cycle time	1-15min	5min	When the shape rate reaches 100%, the appliance ends freezing automatically and enters freezing Standby. The standby duration can be set between 1-15min. After the duration collapses, freezing starts automatically
Hopper temp Hopper temp.	1-15°C	10°C	Ice cream mix will be kept to the set temperature

Parameter	Remark		
Troubleshooting Checking	<p>If desired, you can press Troubleshooting Checking to check the alert screen. Press “Clear” to back to previous page.</p> <p>→</p>  <p>The ALERT screen displays a list of alerts in two columns. At the top right is a 'Clear' button. The alerts listed are:</p> <ul style="list-style-type: none"> LT:Low Mix Alert JL:Freezing Cylinder Alert 55:Belt slipping Alert LL:Speed sensor Alert 88:Refrigeration Trouble Alert UL:Low voltage Alert UH:High voltage Alert AH:Freezing temp. sensor alert CH:Fresh temp. sensor alert JQ:Air temp. sensor alert HJ:Ambient temp. sensor alert HH:High ambient temp. alert AI:Current overload alert EU:Communication fault alert 		
	<p>• Press Time setting to check the time setting screen.</p> <p>↓</p>  <p>The SET screen displays various settings and buttons. At the top is a 'SET' header. The settings shown are:</p> <ul style="list-style-type: none"> Power consumption/24h: 0.0 KWH Present cone: 0 pcs Total cone: 0.000 pcs Hopper protected temp: -28 °C Running current value: 0.0 A <p>Buttons on the right side include: 'Number of cups reset', 'Time setting', 'Last page', and 'Back'.</p>		

Time setting	<ul style="list-style-type: none"> • Press “+” or “-” to set time. • Press “Save Changes” to save the settings. • Press to  back to the main screen. 
Factory reset	<ul style="list-style-type: none"> • Press to  check factory reset screen. • Press “Yes” to reset and back to the previous page. <p>Caution: Be careful of the operations as it will restore all the factory default settings.</p> <ul style="list-style-type: none"> • If no need for reset, press “Back” to back to the previous page. 

6. After all settings done, press “Back” to back to Standby mode.

Setting mode – Debug page

Caution: Debug page is password protected and should only be accessed by authorised maintenance personnel.


Defrosting mode

1. While in Standby, press “DEFROSTING” key to enter defrosting mode.



2. The appliance will start defrosting automatically.

- When a defrosting cycle completed, it will return to Standby mode automatically.

- Before a defrosting cycle completed, you can press the icon  to stop and back to Standby mode.



To empty the hopper at the end of business

Caution:

- **The hopper must be cleaned and sanitized at least once a day and more frequently depending on the ice cream mix type used, and in any case, in compliance with the applicable hygiene regulations.**
- **NEVER attempt to clean/sanitize the lid while it is installed on the appliance.**

1. Before the hopper is cleaned, it must be emptied.
2. Remove the hopper lid and expanded tube.
3. Remove all residual mix from the hopper with an implement and discard.
4. Discharge any ice cream residues via the discharge outlet and discard.
5. Carry out the “easy cleaning” to clean the hopper and flush the internal system.

To turn off the appliance

- **After use:** Press the On/Off switch to turn off the appliance.
- In case of freezing, switch off and unplug the appliance. Then call POLAR agent or qualified technician.

Cleaning, Care & Maintenance

Warning: Switch off and disconnect from the power supply before cleaning and maintenance.

- Before cleaning or maintenance, ensure to wear proper personal protections (gloves, glasses, etc.).
- Do not use abrasive cleaning agents as they may leave harmful residues.
- DO NOT rinse the base unit. Instead just wipe the outer surface with a damp cloth.
- Empty and clean the drip tray regularly.
- DO NOT wash any parts in a dishwasher.
- DO NOT dry any parts in a conventional or microwave oven.
- Ensure to carry out any cleaning and sanitization with utmost care and on a regular basis to guarantee the quality of the ice cream discharged and compliance with mandatory hygiene standards.
- When all cleaning and maintenance completed, make sure that all parts and seals are set back in place and secured properly.

Disassembly for deep cleaning

Warning:

- Switch off and disconnect from the power supply before disassembly for deep cleaning and maintenance.
 - Deep cleaning should be conducted weekly.
1. Dismantle the appliance as instructed in the previous section “Disassembly for deep cleaning”.
 2. Clean and sanitize all the removed parts (including the expanded tube, mixer pad and hopper lid), following below instructions:
 - Clean the parts with a food-grade detergent.
 - Rinse the parts thoroughly with clean water.
 - Soak the parts into a sanitizer solution for about 20 minutes (never exceeding 30 minutes).
 - Wash the parts again with clean water.
 - Let all parts dry completely

Re-assembly

Warning:

- Switch off and disconnect from the power supply before re-assembly.
 - All the removed parts must be relocated in place. Some components must be adequately lubricated (using the Lubricant provided) to ensure they fit well and work efficiently, or deformation or leakage may occur.
1. Before re-assembly, ensure to check all removed parts are present and free of damage.
 2. For perishable consumables such as seals, always ensure to check their integrity and replace with new ones on a regular basis:

Parts	Replacement period
Ring seals for valve pole and expanded tube	Every 3 months; Note: Should any wear or deformation is found within the replacement period, replace immediately
Spout seal	
Plastic blades for the metal beater	
Gasket for beater coupler	
Note: Generally the metal beater can last 3 years, but if it wears too much beforehand, just replace in time	

3. Re-locate all the removed parts correctly, following the instructions as stated in the previous section “re-assembly”

Easy cleaning

Caution: After re-assembly and before re-starting the appliance for serving, make sure to carry out the easy cleaning cycle.

1. Fill the hopper with clean water and detergent.
2. Run the easy cleaning mode. For details, please see Section “Easy cleaning”.
3. Turn off the appliance.

Periodic maintenance

Caution:

- Always disconnect power supply before carrying out periodic Maintenance.
- The appliance must be checked annually by a specialized technician.
- Worn components must be replaced with original spare parts. Never use parts or accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance.

Cleaning the condenser	<ul style="list-style-type: none"> The condenser is part of the refrigeration system and should be cleaned every 6 months , or more often depending on the use frequency/intensity. Failure to clean the condenser will increase energy consumption, reduce the performance and life of your Polar unit, and thus may invalidate your warranty
Lubricating the gear unit	<ul style="list-style-type: none"> When used for about 2 years, it is necessary to apply some lubrication oil to the gear unit. Otherwise, it is easy to wear and may affect the performance. POLAR recommend that a POLAR agent or qualified technician should carry out the adjustment.
Adjusting the drive belt	<ul style="list-style-type: none"> When used for an extended period of time, the driving belt of the agitating system may become elongated thus needs to be adjusted. POLAR recommend that a POLAR agent or qualified technician should carry out the adjustment.

Seals are classed as a consumable part and will wear with use so will need replacing periodically. We recommend inspecting seals when cleaning and if worn seals should be replaced to avoid leaking. Replacement packs of seals are available from your machine supplier under code AW152.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace Plug or lead
	Fuse in the plug has blown	Replace the plug fuse
	Mains power supply fault	Check mains power supply
Appliance does not work in WASH mode	Wire connection problem	Check the connection and fix if necessary
	Motor failure	Contact a Polar qualified engineer
Compressor does not work	Low voltage	Connect the appliance into a suitable power supply with correct voltage and sufficient power capacity. Refer to the rating label on the appliance for voltage and wattage requirements
	Control board or compressor failure	Contact a Polar qualified engineer
	Coolant leakage	Contact a Polar qualified engineer
	Fan broken	Contact a Polar qualified engineer to replace the fan

The appliance is not cooling	Airflow obstructed to the condenser	Increase the gap between appliance and obstacles/heat source
	Freezing-up occurred in the inlet hole	Contact a Polar qualified engineer to replace the fan
	Freeze mode is not selected	Press "FREEZE" to select FREEZE mode
Loud noise	Seals not applied correctly	Put the seals correctly
	Gear setting is incorrect	Lubricate the seals
Appliance does not stop	Gear setting is incorrect	Choose the correct gear level
	Condenser is blocked with dust or fan broke down	Clean the condenser with a brush, or check the fan motor can work correctly
No product is discharged	Power failure	Check the power connection
	Ingredient mixture shortage	Add mixture into the hopper
	Sensor switch is broken or incorrectly connected	Contact a Polar qualified engineer to replace with a new sensor, or check connection
	Drive belt slips	Contact a Polar qualified engineer to check the belt. In case of belt worn out, replace immediately
	Beater blades broken	Check the beater blades and replace if necessary
	On/off switch is at OFF position	Set the switch to On and press 'FREEZE"
Ice cream too soft	Hardness setting too low	Choose a higher gear setting
	Incorrect mixture ratio	Make a new mix of good ratio following instructions for the product
Ice cream too hard	Hardness setting too high	Choose a lower gear setting
	Incorrect mixture ratio	Make a new mix of good ratio following instructions for the product
Mixture leakage	Spout seals not mounted in place	Mount the seals correctly
	Leakage from the front or back of the freezing cylinder	Check if the seals are in good condition or mounted properly. Replace if necessary
Appliance stops automatically shortly after turned on	Low voltage	Connect the appliance into a suitable power supply with correct voltage and sufficient power capacity
	Sensor failure	Turn off then replace with a new sensor

Alarm/Error code	Probable Cause	Solution
'88'	Poor/abnormal refrigeration	Check ventilation and the condenser
'LL" shown, meanwhile buzzer sounds up and a ppliance stops automatically	Sensor failure	Contact a Polar qualified engineer: 1. Turn off the appliance and check if the magnet i s missing 2. Adjust the sensor position 3. If problem still persists, replace with a new one
'55'	Drive belt slips	Contact a Polar qualified engineer: Check the belt tensioning. In case of belt worn out , replace immediately
'66'	Ingredient mixture shortage	Add mixture into the hopper
HH	Compressor pressure abnormal	Contact a Polar qualified engineer
UH	Input voltage exceeds the allowed Max rating	Electrical installation is not in order so have a qualified electrician check it
UL	Input voltage exceeds the allowed Min rating	Electrical installation is not in order so have a qualified electrician check it
RL	Internal temperature below -35° C, temperature sensor fault, or ingredient mixture shortage	Add mixture into the hopper. If problem persists, contact a Polar qualified engineer to check the sensor
RH	Internal temperature above 60° C due to poor ventilation, or temperature sensor fault	Move the appliance to a well-ventilated area. If problem persists, contact a Polar qualified engineer to check the sensor
Shape rate 100% cannot be reached	Refrigerant shortage	Contact a Polar qualified engineer to check for leakage and fix, then recharge
	Poor ventilation	Move the appliance to a well-ventilated area
Appliance does not stop after shape rate reaches 100%	Micro switch or PC board is broken	Contact a Polar qualified engineer to check the components and replace if necessary

Technical Specifications

Note: due to our continuous improvement process, the product specifications are subject to change without notice.


Model	Voltage	Power (W)	Current (A)	Hopper	Capacity (litres)	Refrigerant charge
UA085	220-240V~50 Hz	1200W	10A	1	6	R290/110g

Net product Dimensions H x W x D mm	Net Weight (kg)
738.6 x 210.0 x 715.5	50.5

Electrical Wiring

POLAR appliances are supplied with a 3 pin BS1363 plug and lead.

The plug is to be connected to a suitable mains socket.

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E 

This appliances must be earthed.
If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Disposal

EU regulations require refrigeration product to be disposed of by specialist companies who remove or recycle all gasses, metal and plastic components.

Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial refrigeration equipment but may be able to offer advice on how to dispose of the equipment locally

Alternatively call the POLAR helpline for details of national disposal companies within the EU.

Compliance



The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.



POLAR parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

POLAR products have been approved to carry the following symbol:

All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of POLAR.

Every effort is made to ensure all details are correct at the time of going to press, however, POLAR reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

Equipment Type		Model
U-Series Compact Soft Serve Ice Cream Machine – 6Ltr		UA085 (-E &-A)
Application of Territory Legislation & Council Directives(s)	<p>Low Voltage Directive (LVD) – 2014/35/EU Electrical Equipment (Safety) Regulations 2016 EN 60335-1:2012 +A11:2014 +A12:2017 +A13:2017 +A1:2019 +A14:2019 +A2:2019 +A15:2021 +A16:2023 EN IEC 60335-2-24:2022 +A11:2022 EN62233:2008</p> <p>Electromagnetic Compatibility (EMC) Directive 2014/30/EU – recast of 2004/108/EC Electromagnetic Compatibility Regulations 2016 (S.I. 2016/1091) IEC 55014-1: 2021 IEC 55014-2: 2021 IEC 61000-3-2: 2019+A1:2021 EN 61000-3-3: 2013+A2: 2021</p> <p>Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012 (S.I. 2012/3032)</p>	<p>Electrical Safety IEC 60335-1:2010 +A1:2013 +A2:2016IEC 60335-2-24:2020</p> <p>Electromagnetic Compatibility IEC 55014-1: 2021 IEC 55014-2: 2021 IEC 61000-3-2: 2019+A1:2021 61000-3-3: 2013+A2: 2021</p>
Manufacturer Name		Polar

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Date	12th Nov 2024		
Signature	<p>DocuSigned by:</p> <p><i>Ashley Hooper</i></p> <p>B39382C9FD9C478...</p>	<p>DocuSigned by:</p> <p><i>Eoghan Donnellan</i></p> <p>D352874F7FAB460...</p>	<p>DocuSigned by:</p> <p><i>Brendan</i></p> <p>386FAD00DFE8483...</p>
Full Name	Ashley Hooper	Eoghan Donnellan	Brendan Denmeade
Position	Group Head of Product Quality & Compliance	Commercial Manager/ Importer	Commercial Manager/ Responsible Supplier
Manufacturer Address	Fourth Way, Avon mouth, Bristol, BS11 8TB United Kingdom	Unit 9003, Blarney Business Park, Blarney, Co. Cork Ireland	15 Badgally Road, Campbelltown NSW 2560



UK	+44 (0)845 146 2887
Eire	
NL	040 – 2628080
FR	01 60 34 28 80
BE-NL	0800-29129
BE-FR	0800-29229
DE	0800 – 1860806
IT	N/A
ES	901-100 133




<http://www.polar-refrigerator.com/>

UA085_ML_A5_v1_2025/01/24



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Documents / Resources

	<p>POLAR UA085 Soft Serve Ice Cream Maker [pdf] Instruction Manual</p> <p>UA085 Soft Serve Ice Cream Maker, UA085, Soft Serve Ice Cream Maker, Serve Ice Cream Maker, Ice Cream Maker, Cream Maker, Maker</p>
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References

- [P Homepage - Polar Refrigeration](#)
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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